

## Christmas Ale #2

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **27**
- SRM **32.3**
- Style **Christmas/Winter Specialty Spiced Beer**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **25.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

### Fermentables

| Type                        | Name                          | Amount         | Yield | EBC |
|-----------------------------|-------------------------------|----------------|-------|-----|
| Grain                       | Słód Pilzneński CastleMalting | 4 kg (54.6%)   | 81 %  | 3.5 |
| Grain                       | Viking Wheat Malt             | 1 kg (13.7%)   | 83 %  | 5   |
| Grain                       | Płatki Owsiane                | 0.7 kg (9.6%)  | 85 %  | 3   |
| Grain                       | Słód Karmelowy Strzegom       | 1 kg (13.7%)   | 75 %  | 150 |
| Grain                       | Jęczmień palony               | 0.12 kg (1.6%) | 55 %  | 985 |
| Dodany po 70 min zacierania |                               |                |       |     |
| Grain                       | Fawcett - Pale Chocolate      | 0.25 kg (3.4%) | 71 %  | 600 |
| Grain                       | Weyermann - Carafa I          | 0.25 kg (3.4%) | 70 %  | 690 |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 30 g   | 60 min | 8.8 %      |
| Boil    | Saaz (Czech Republic) | 30 g   | 10 min | 3.11 %     |

### Yeasts

| Name                   | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Lallemand - Nottingham | Ale  | Dry  | 23 g   | Lallemand  |

### Extras

| Type  | Name                         | Amount | Use for | Time   |
|-------|------------------------------|--------|---------|--------|
| Spice | Cukier waniliowy             | 50 g   | Boil    | 10 min |
| Spice | Śliwki suszone posiekane     | 300 g  | Boil    | 10 min |
| Spice | Gałka muszkatowa             | 5 g    | Boil    | 10 min |
| Spice | Skórka z 2 dużych pomarańczy | 0 g    | Boil    | 10 min |
| Spice | Przyprawa do piernika KAMIS  | 20 g   | Boil    | 10 min |
| Spice | Goździki 7szt                | 0 g    | Boil    | 10 min |